

# PATENT SPECIFICATION

NO DRAWINGS

Inventor: ERNEST PALLANT SIDAWAY

1094684



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## COMPLETE SPECIFICATION

### Food Product

We, WHITE FISH AUTHORITY, a British Statutory Body Corporate of Lincoln's Inn Chambers, 2/3, Cursitor Street, London, E.C.4, and HERRING INDUSTRY BOARD, a British Statutory Body Corporate, of 1, Glenfinlas Street, Edinburgh 3, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to food products and in which particular a product of the consistency of pork sausages or pork luncheon meat.

The expression "white fish" referred to hereinafter means fish or parts thereof whether fresh or preserved, of any kind found in the sea including any of the salmon species or any species of trout which migrate to and from the sea. The expression, however, excludes herring.

According to the invention a food product comprises a chopped mixture of fillets of white fish, pork fat, rusk and water in the following proportions by weight:—

White fish	46.9 to 75%
Pork fat	10 to 30%
Rusk	1.5 to 15%
Water	1 to 10%

The chopping of the various ingredients results in an emulsion-like consistency similar to that obtained in the manufacture of pork sausages.

#### EXAMPLE 1

A sausage for frying was prepared from the following ingredients:

Raw Fillets	%
Pork fat	55.0
	25.0

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Rusk (fine yeastless)	15.0	
Water	2.6	
Salt	2.0	
Savoury Pepper	0.13	
Savoury Coriander	0.23	45
Cayenne Pepper	0.04	
	100.00	

A small quantity of Red 2G was dissolved in the water for colouring purposes and filtered.

The fillets were chopped in a bowl chopper for fifteen seconds. The seasoning, water and colour were then added and chopping continued for another fifteen seconds followed by the addition of the rusk and further chopping for a further seventy-five seconds. The fat was then added and chopping continued for a further two minutes. The resultant mixture was then stuffed into standard hog casings which were linked and weighed into 1 lb. portions. The sausages were then wrapped in cellophane or some other moisture-proof film and transferred to a chill room.

#### EXAMPLE 2

A Polony-type of sausage was prepared from the following ingredients:

	%	
Raw Fillets	75.0	
Pork Fat	10.0	70
Rusk (fine yeastless)	8.0	
Farina	4.0	
Water	1.0	
Smoked Salt	1.4	
Savoury Pepper	0.13	75
Cayenne Pepper	0.07	
Garlic Salt	0.4	
	100.00	

A small quantity of Erythrosine was dis-

solved in the water for colouring purposes and filtered.

- 5 The fillets were chopped in a bowl chopper for fifteen seconds. The seasoning, water and colour were then added and chopping continued for another fifteen seconds followed by the addition of the farina and the rusk and further chopping for seventy-five seconds.
- 10 The fat was then added and chopping continued for a further two minutes. The resultant mixture was then stuffed into large cellulose casings which were tied tightly and cooked in water for two hours at a temperature of 90° C. The sausages were then transferred to a chill room.

#### EXAMPLE 3

Luncheon meat was prepared from the following ingredients:

		%
20	Raw Fillets	75.0
	Pork Fat	10.0
	Rusk	5.0
	Farina	4.24
	Salt	2.0
25	Water	3.5
	Savoury Pepper	0.23
	Cayenne Pepper	0.03
		100.00

- 30 A small quantity of Erythrosine was dissolved in the water for colouring purposes and filtered. The fillets were chopped in a bowl chopper for fifteen seconds. The seasoning, water and colour were then added and chopping continued for another fifteen seconds followed by the addition of the farina and rusk for further chopping for seventy-five seconds. The fat was then added and chopping continued for a further two minutes. The resultant mixture was packed into ½ lb cans eliminating air pockets as much as possible. The cans were then exhausted for fifteen minutes at a temperature of 100° C followed by processing for another seventy-five minutes at a temperature of 116° C
- 45 and pressure cooling.

#### EXAMPLE 4

A sausage for drying was prepared from the following ingredients:—

		%
50	Raw Fillets	48.52
	Pork Fat	30.00
	Rusk	10.00
	Water	10.00
	Salt	0.84
55	Coriander	0.27
	Savoury Pepper	0.07
	Polyphosphate	0.30
		100.00

- 60 A small quantity of Red 2G was dissolved in the water for colouring purposes and filtered.

The fillets were chopped in a bowl chopper and mixed in turn rusk, salt and spices, water and fat over a period of four minutes and thirty seconds. The resultant mixture was then stuffed into sheep casings and the sausages so formed wrapped in cellophane.

#### EXAMPLE 5

A sausage for slicing was prepared from the following ingredients:

	%	
Raw Fillets	70.00	
Pork Fat	15.00	
Rusk	5.00	
Farina	1.00	75
Water	6.50	
Salt	1.97	
Savoury Pepper	0.20	
Cayenne	0.03	
Garlic Salt	0.30	80
	100.00	

A small quantity of Red 2G was dissolved in the water for colouring purposes and filtered.

- The fillets were chopped in a bowl chopper and mixed in turn with the other solid ingredients, water and fat over a period of five minutes. The resultant mixture was stuffed into cellulose casings 8 cm. in diameter and tied-off to give sausages 20 cm. long. These were cooked at 90° C for two hours and cooled in iced water for thirty minutes.

#### EXAMPLE 6

A smoked frankfurter-type of sausage was prepared from the following ingredients:

	%	
Raw Fillets	55.8	
Pork Fat	20.0	
Rusk	6.0	100
Farina	4.0	
Polyphosphate	2.0	
Water	10	
Salt		
Savoury Pepper		105
Coriander		
Cayenne		
Garlic Salt	0.2	
	100.0	

A small quantity of Red 2G was dissolved in the water for colouring purposes and filtered.

- The fillets were chopped in a bowl chopper and mixed in turn with the other solid ingredients, water and fat over a period of four minutes and thirty seconds. The resultant mixture was packed into 16 mm. diameter artificial casings and smoked for three hours and thirty minutes at 66° C in a Torry Kilm. This was followed by cooking in water for two minutes at the same temperature, chilling in iced water for three minutes and skinning.

**EXAMPLE 7**

A smoked slicing sausage was prepared from the following ingredients:

		%
5	Raw Fillets	70.0
	Pork Fat	12.0
	Rusk	6.0
	Farina	4.0
	Rice	5.0
10	Water	1.0
	Salt	1.5
	Savoury Pepper	0.2
	Cayenne	0.1
	Coriander	0.1
15	Garlic Salt	0.1

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100.0

- The rice was cooked for thirty minutes in water at 98° C and drained. The fillets, other solids, water and fat were chopped in a bowl chopper for four minutes followed by further chopping for fifteen seconds with the cooked rice added. The mixture was packed into 4.5 cm. diameter casings and then smoked at 71° C for six hours and thirty minutes. This was followed by cooking in water for thirty minutes at 90° C, and chilling in iced water for one hour.

**EXAMPLE 8**

A sausage for a sausage roll was prepared from the following ingredients:

		%
	Fish	46.97
	Pork Fat	30.0
	Rusk	11.6
35	Water	10.0
	Salt	0.8
	Coriander	0.27
	Pepper Royale	0.06
	Polyphosphate	0.3

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100.00

- The ingredients were mixed together in a bowl chopper to form an emulsion and stuffed into synthetic sausage skins which were heated for two minutes at 92° C and then chilled for three minutes in iced water, after which the skins were removed.

The resultant sausages were then wrapped individually to form sausage rolls in rough puff pastry having the following ingredients:

		%
50	Flour	37.3
	Margarine	30.7
	Salt	2.0
	Water	30.0
55		100.0

The sausage rolls so prepared may be cooked and then frozen or merely frozen as desired.

In each of the Examples up to 70% of the weight of rusk may be replaced by an equivalent weight of soya flour. 60

**WHAT WE CLAIM IS:—**

1. A food product comprising a chopped mixture of fillets of white fish, pork fat, rusk and water in the following proportions by weight:— 65

White fish	46.9 to 75%	
Pork fat	10 to 30%	
Rusk	1.5 to 15%	
Water	1 to 10%	70

2. A product according to claim 1, wherein the white fish, pork fat, rusk and water are present in the following proportions by weight:—

White fish	55 to 75%	75
Pork fat	10 to 25%	
Rusk	5 to 15%	
Water	1 to 3.5%	

3. A product according to claim 1, wherein the white fish, pork fat, rusk and water are present in the following proportions by weight:— 80

White fish	46.9 to 70%	
Pork fat	12 to 30%	
Rusk	5 to 11.6%	85
Water	1.5 to 10%	

4. A food product prepared substantially as hereinbefore described in Example 1.

5. A food product prepared substantially as hereinbefore described in Example 2. 90

6. A food product prepared substantially as hereinbefore described in Example 3.

7. A food product prepared substantially as hereinbefore described in Example 4.

8. A food product prepared substantially as hereinbefore described in Example 5. 95

9. A food product prepared substantially as hereinbefore described in Example 6.

10. A food product prepared substantially as hereinbefore described in Example 7. 100

11. A food product prepared substantially as hereinbefore described in Example 8.

12. A product according to any one of claims 2 to 11, but modified in that up to 70% of weight of rusk is replaced by an equivalent weight of soya flour. 105

**FORRESTER, KETLEY & CO.,**

Chartered Patent Agents,  
Jessel Chambers, 88—90, Chancery Lane,  
London, W.C.2, and  
Central House, 75, New Street,  
Birmingham 2,  
Agents for the Applicants.